



花苑饮  食集团  
MOON PALACE GROUP OF RESTAURANTS







# 烧味

Roasted

提到中国/香港美食，最让食客回味无穷的莫过于-烧味。

为了保存这一份传统的味道，我们的酒家特别要求师父烧烤出一份顶级的美味烧味，并要皮脆，肉嫩，入味，多汁，温热，缺一不可。

花苑饮食集团的烧味更是经过精心挑选过的食材加上上等的调料进行烧烤，味浓嫩且肥美。祖传秘方的“炭烧糯米乳猪”也是传统味道之一。

*When it comes to Cantonese cuisine, the authentic Roasted 'Siu Mei' leaves us feeling satisfied yet wanting more.*

*In hopes of honouring the soul of this culinary culture, our master chefs at Moon Palace Group take the 'Siu Mei' cuisine to new heights, refining the art of crispy at every crunch, tender at every bite, flavourful, juicy, and warm till' the very end.*

*The 'Siu Mei' delicacies at Moon Palace Group are grilled to their perfection alongside carefully sourced superior ingredients and top-grade seasonings. Our secret recipe of 'Charcoal Roasted Suckling Piglet with Glutinous Rice' is one of the traditional flavours we brought to you, exclusively at Moon Palace Group of Restaurants.*

# 鲜味

Freshness

活海鲜讲究的就是个味。

不论在运输过程，烹饪制作与食法都格外讲究。

我们做法是“提鲜”，采用高品质的新鲜活海鲜配上简单的烹饪方式及特制酱料，保留海鲜本身的“鲜”味，再利用酸，甜，辣，咸，香，刺激味蕾。让活海鲜吃出了另一个境界。

*Freshness is the epitome of live seafood indulgence.*

*It is our number one priority to upkeep the highest standards when it comes to the process of transportation and the culinary art of live seafood in particular.*

*Our well-executed cooking methods bring the freshness of live seafood to its finest, retaining how it should taste at its best, even in sour, sweet, salty or simply fragrant. It's time to enjoy an out-of-this world experience with live seafood indulgence.*

# 餐前小食

## Appetizer

### 南乳炸花肉

RM45 每份 per serving

deep-fried pork belly with fermented bean sauce

### 新式椒盐软壳蟹

RM45 每份 per serving

deep-fried soft shell crab with salt & pepper

### 霹雳海蜇日本八爪鱼

RM45 每份 per serving

jellyfish & japanese mini octopus with lemon sauce

### 樱花虾吡叻羊角豆

RM45 每份 per serving

stir-fried sakura ebi with ladies finger

### 麻酱海蜇烟鸭片

RM35 每份 per serving

smoked duck slices with jellyfish & sesame sauce

### 新式椒盐白饭鱼

RM35 每份 per serving

crispy white rice fish with salt & pepper

### 咸蛋松茸菇

RM30 每份 per serving

deep-fried matsutake mushroom with salted egg

### 黄金咸蛋脆鱼皮

RM25 每份 per serving

crispy fish skin with salted eggs



黄金咸蛋脆鱼皮  
crispy fish skin with salted eggs



新式椒盐白饭鱼  
crispy white rice fish skin with salt & pepper

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### 招牌加拿大龙虾捞饭

*chef specialty canadian lobster fried rice*

时价 seasonal price

### 顶抽皇煎生蚝

*pan-fried oyster with superior soy sauce*

时价 seasonal price

### 豉油皇煎生虾

*pan-fried fresh water prawn with superior soy sauce*

时价 seasonal price

### 招牌黑酱油煎生虾

*pan-fried fresh water prawn with black soy sauce*

时价 seasonal price

### 经典辣子炒肉蟹

*stir-fried crab with chili paste in traditional style*

时价 seasonal price

### 炸猪手

*german deep-fried pork knuckles*

RM125 每只 whole

### 炆猪手

*hakka braised pork knuckles*

RM48 每份 per serving

### 神奇肚尾煲

*braised assorted pork stomach in claypot*

RM40 每份 per serving

### 浓情家乡肉

*hometown braised meat*

RM35 每份 per serving

### 花苑小炒皇

*stir-fried assorted vegetable in moon palace style*

RM30 每份 per serving

### 香脆咸蛋金瓜

*crispy pumpkin with salted eggs*

RM25 每份 per serving

### 瓦煲嘟嘟油麦胆菜

*stir-fried lettuce with shrimp sauce in claypot*

RM25 每份 per serving

# 廚師推薦菜式

Chef Specialty Dish

# 烧烤類

BBO

## 新派素芳猪

'su fang' pork

RM498

## 炭烧糯米乳猪

charcoal roasted suckling pig with glutinous rice

RM498

## 烧鹅(需预订)

roasted goose (subject to availability)

RM248 半只 half /  
RM458 每只 whole

## 花苑炭烧沙皮乳猪

yuan charcoal roasted suckling pig

RM438

## 花苑炭烧黑毛猪排骨

yuan charcoal roasted iberico ribs

RM158 半只 half /  
RM288 每只 whole

## 素芳鸭

'su fang' duck

RM188

## 北京片皮黄金鸭

roasted duck in beijing style

RM188

## 白切走地鸡

steamed free range chicken

RM80 半只 half /  
RM160 每只 whole

## 琵琶鸭

pipa duck

RM70 半只 half /  
RM140 每只 whole

## 烧鸭

roasted duck

RM60 半只 half /  
RM120 每只 whole

## 花苑烧腊双拼

yuan double combination

RM80 每份 per serving

## 炭烧乳鸽

charcoal roasted 'ru-ge'

RM68 每只 whole

## 烧鸡

roasted chicken

RM45 半只 half /  
RM90 每只 whole

## 花苑蜜汁叉烧

chef specialty roasted char siew with honey sauce

RM43 每份 per serving

## 花苑脆皮烧肉

yuan crispy roasted pork belly

RM43 每份 per serving

## 童子鸡

'tong-zi' chicken

RM35 每只 whole

## 怀旧海蜇荤蹄

marinated jellyfish with boiled pork knuckle (cold dish)

RM35 每份 per serving



花苑烧腊双拼  
yuan double combination

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# 魚翅 溥味

Shark Fin Soup & Dried Seafood

## 泰式煲仔鮑翅

*thai style shark fin soup in claypot*

RM288 每盅 per bowl

## 紅燒蟹肉烩大鮑翅

*braised superior shark fin soup with crab meat*

RM258 每盅 per bowl

## 紅燒蟹肉烩小鮑翅

*braised mini superior shark fin soup with crab meat*

RM88 每盅 per bowl

## 港式海味煲

*hong kong style braised dried seafood in claypot*

RM48 每位 per pax

## 桂花蟹肉炒翅

*stir-fried shark fin with crab meat & scrambled egg*

RM40 每份 per serving

## 干貝蟹皇翅

*dried scallop & crab meat with shark fin soup*

RM35 每盅 per bowl

## 蟹肉烩魚翅

*braised shark fin soup with crab meat*

RM30 每盅 per bowl

## 紅燒鮑魚

*braised abalone*

時價 seasonal price

## 紅燒海參

*braised sea cucumber*

時價 seasonal price

## 紅燒花膠

*braised fish maw*

時價 seasonal price

# 海魚

Saltwater Fish

鱈魚  
cod fish

东星斑  
wild leopard coral trout

泰星斑  
wild spotted coral trout

西星斑  
wild squaretail coral trout

法国多宝鱼  
french turbot fish

苏眉  
soo mei

老鼠斑  
panther grouper

斗鲷  
chinese pomfret

龙虎斑  
tiger grouper

黄皮老虎斑  
yellow tiger grouper

红鱈鱼  
red cod fish

# 河魚

Freshwater Fish

白鯰魚  
gahak

丁加兰  
tenggalan

黑金巴丁  
patin ulu

野果魚  
munyalan

忘不了  
empurau

河老虎  
tiger fish

红眼稻草魚  
padi

本地笋壳魚  
local marble-goby

红吉罗  
malaysian mahseer

苏丹魚  
jelawat

河八丁  
river patin fish

鴨嘴鯰  
bilut

白須公  
asian retail catfish

客來魚  
kerai

金吉魚  
kelah emas





# 海鮮蝦

Prawn

澳洲龙虾  
*australian lobster*

野生湄公河生虾  
*wild mekong river shrimp*

沙巴花龙虾  
*sabah coral lobster*

深水野生明虾  
*deep-sea white prawn*

沙巴珍珠龙虾  
*sabah lobster*

菲律宾斑马濼尿虾  
*phillipines mantis shrimp*

波斯顿龙虾  
*boston lobster*

沙巴青龙虾  
*sabah spiny lobster*

本地七彩龙虾  
*local ornate spiny lobster*

游水活草虾  
*grass shrimp*

冰鲜大老虎虾  
*frozen big tiger prawn*

# 海鮮蟹

Crab

阿拉斯加帝皇蟹  
*alaskan king crab*

法国面包蟹  
*french edible crab*

印尼膏蟹皇  
*indonesian green crab*

印尼肉蟹  
*indonesian meat crab*

# 海鮮貝殼

Shellfish

太平十八丁白贝乐  
*kuala sepétang white shell*

加拿大象拔蚌  
*canadian geoduck clam*

北海道扇贝  
*hokkaido scallop*

菲律宾花甲  
*phillipines clam*

日本带子皇  
*japanese scallop king*

美国响螺  
*american conch*

珍珠蚌  
*white pearl clam*

沙巴大士蛤  
*sabah clam*

沙巴白沙白  
*sabah white pearl clam*

北极贝  
*arctic surf clam*

圣子皇  
*bamboo clam*



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# 煮法

Cooking Method

## 新派椒盐

*sauteed with salt & pepper*

## 糖醋五柳

*deep-fried with sweet & sour sauce*

## 艇仔避风塘

*sauteed with black bean sauce & chili*

## 堂灼刺身

*sashimi style*

## 头抽蒸

*steamed in soy sauce*

## 乡下佬芹香生煲

*braised with celery in claypot*

## 手拍姜蓉蒸

*steamed with minced ginger*

## 潮州咸菜炆

*braised with preserved veggie in teo chew style*

## 亚三蒸

*steamed with assam sauce*

## 姜蓉鱼肉煲饭

*claypot rice with ginger*

## 鲜支竹熊猫云耳蒸

*steamed with beancurd stick & black fungus*

## 姜丝椒仔芹香炆

*braised with shredded ginger, pepper & celery*

## 醬蒸

*steamed with special chili paste*

## 潮州蒸

*steamed in teo chew style*

## 招牌咸蛋炒

*sauteed fried with salted egg*

## 上汤米酒焗

*baked with superior soup in traditional style*

## 法式湿奶油

*sauteed fried with creamy butter in french style*

## 椒仔腐乳姜葱炒

*stir-fried with fermented beancurd, ginger & spring onion*

## 古法豉油皇

*steamed with superior soy sauce in traditional style*

## 上汤白灼

*poached with superior soup*

## 印尼咖喱

*cooked with indonesian style curry*

## 白灼

*poached*

## 古法干煎

*grilled in traditional style*

## 蒜蓉冬粉蒸

*steamed with garlic & rice noodle*

## 豉椒炒

*sauteed fried with black bean sauce & chili*

## 经典辣子焗

*baked with chili paste in traditional style*

# 魚煮法

Fish Cooking Method

# 海鮮煮法

Seafood Cooking Method





**明虾片烩豆腐**  
braised homemade beancurd with sliced white prawn

# 蝦球

Prawn & Shrimp

## 黄酒焗明虾煲

baked white prawn with chinese yellow wine in claypot

RM70 每份 per serving

## 醉酒鬼明虾

braised white prawn with chinese wine in claypot

RM70 每份 per serving

## 西式奶油明虾

pan-fried white prawn with butter

RM70 每份 per serving

## 湿奶油鲜明虾

pan-fried white prawn with butter cream paste sauce

RM60 每份 per serving

## 咸蛋焗鲜明虾

baked white prawn with salted egg

RM60 每份 per serving

## 豉油皇明虾

pan-fried white prawn with superior soy sauce

RM60 每份 per serving

## 黑酱油明虾

stir-fried white prawn with dark soy sauce

RM60 每份 per serving

## 沙拉虾球

deep-fried shrimp in salad dressing

RM50 每份 per serving

## 亚三叔叔虾球

stir-fried shrimp with assam sauce

RM50 每份 per serving

## 经典辣子虾球

stir-fried shrimp with chili paste in traditional style

RM50 每份 per serving

## 明虾片烩豆腐

braised homemade beancurd with sliced white prawn

RM38 每份 per serving

# 豬 肉

Pork

## 梅香咸鱼花腩煲

braised pork belly with salted fish in claypot

RM45 每份 per serving

## 马蹄虾仁蒸肉饼

steamed pork patty with shrimp

RM45 每份 per serving

## 关丹咸鱼煎金钱肉饼

pan-fried pork patty with 'kuantan' salted fish

RM45 每份 per serving

## 梅香咸鱼蒸爽肉

steamed pork belly with salted fish

RM45 每份 per serving

## 镇江酥骨

fried spare ribs with vinegar sauce

RM40 每份 per serving

## 神奇肚尾煲

braised assorted pork stomach in claypot

RM40 每份 per serving

## 神奇肚尾煲

braised assorted pork stomach in claypot

## 惠州梅菜花腩煲

braised pork belly with preserved vegetable

RM40 每份 per serving

## 辣汁凉瓜脆花腩

crispy pork belly with bitter gourd

RM35 每份 per serving

## 糖醋菠萝咕佬肉

sweet & sour pork with pineapple

RM30 每份 per serving

## 西班牙生煎雪花骨

deep-fried spanish pork ribs

RM15 每份 per serving

## 糖醋菠萝咕佬肉

sweet & sour pork with pineapple

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# 雞 種 類

Chicken

## 白切走地菜园鸡

*cold cut village chicken with vegetable & ginger sauce*

RM80 半只 half  
RM160 每只 whole

## 黄酒走地菜园鸡

*braised village chicken with chinese yellow wine*

RM80 每份 per serving

## 蒜子蹄筋焖菜园鸡煲

*braised village chicken pork tendon in claypot*

RM78 每份 per serving

## 麻油姜丝菜园鸡

*steamed village chicken with ginger & sesame sauce*

RM45 每份 per serving

## 绍酒云耳焖菜园鸡煲

*braised village chicken with chinese wine & black fungus in claypot*

RM45 每份 per serving

## 台式三杯焖菜园鸡煲

*braised village chicken in taiwanese style*

RM45 每份 per serving

## 韭菜园凉瓜炆鸡

*braised chicken with bitter gourd*

RM45 每份 per serving

麻油姜丝菜园鸡  
*steamed village chicken with ginger & sesame sauce*



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豉油皇煎山水豆腐  
pan-fried homemade beancurd with soy sauce

# 豆腐

Beancurd

- |   |  |
|---|--|
| 蒜子蹄筋烩豆腐煲<br><i>braised homemade beancurd with pork tendon in claypot</i>  | RM48 每份 per serving                      |
| 咸菜煎山水豆腐<br><i>pan-fried beancurd with preserved vegetable</i>   | RM24 每份 per serving<br>(RM 6 每件 per pcs) |
| 瓦煲海鲜豆腐<br><i>braised homemade beancurd with seafood</i>   | RM38 每份 per serving                      |
| 肉碎冬菇粒豆腐煲<br><i>braised homemade beancurd with minced meat &amp; mushroom</i>  | RM28 每份 per serving                      |
| 手打肉丸豆腐煲<br><i>braised beancurd with handmade meatballs in claypot</i>   | RM28 每份 per serving<br>(RM7 每件 per pcs)  |
| 豆筋烩豆腐<br><i>braised beancurd with beancurd stick</i>  | RM25 每份 per serving                      |
| 虾米菜圃肉碎豆腐<br><i>braised beancurd with dried shrimp, dried radish preserved veggie &amp; minced meat</i>  | RM24 每份 per serving<br>(RM6 每件 per pcs)  |
| 豉油皇煎山水豆腐<br><i>pan-fried homemade beancurd with soy sauce</i>   | RM16 每份 per serving<br>(RM4 每件 per pcs)  |
| 菜香胜瓜豆腐<br><i>braised homemade beancurd with 'seng gua'</i>  | RM16 每份 per serving<br>(RM4 每件 per pcs)  |
| 虾仁瑶柱蒸蛋<br><i>steamed egg with scallop &amp; shrimp</i>  | RM50                                     |
| 桂花蛋炒鱼鳔丝<br><i>stir-fried scrambled egg with shredded fish maw</i>   | RM50                                     |
| 爽口虾仁煎蛋<br><i>pan-fried egg with shrimp</i>  | RM35 每份 per serving                      |
|  台湾洋葱番茄蛋<br><i>stir-fried scrambled egg with onion &amp; tomato in taiwanese style</i> | RM35 每份 per serving                      |
| 锦绣芙蓉煎蛋<br><i>pan-fried egg with onion &amp; meat</i>  | RM25 每份 per serving                      |
| 夏日凉瓜煎蛋<br><i>pan-fried egg with bitter gourd</i>  | RM25 每份 per serving                      |

# 雞蛋

Egg

# 蔬菜

Vegetable

西兰花炒带子  
*stir-fried broccoli with scallop* RM70 每份 per serving

香港芥兰炒虾球  
*stir-fried h.k kailan with shrimp* RM50 每份 per serving

马来盞肉碎臭豆  
*fried petai with minced pork in belacan style* RM50 每份 per serving

黄酒云耳炒芥兰  
*stir-fried 'kai lan' with black fungus in chinese wine* RM40 每份 per serving

明虾片炒大菜心  
*stir-fried vegetable with sliced white prawn* RM40 每份 per serving

大良炒葛丝  
*stir-fried shredded garden vegetable* RM38 每份 per serving

杏片炒素果  
*stir-fried assorted vegetable with sliced almond* RM35 每份 per serving

家乡茄子豆角  
*stir-fried eggplant & long bean in homemade style* RM35 每份 per serving

台湾皮蛋炒芥兰  
*stir-fried 'kai lan' with preserved egg* RM35 每份 per serving

爽口鸳鸯莲藕  
*stir-fried assorted vegetable in two varieties style* RM35 每份 per serving

花苑小炒皇  
*stir-fried garden vegetables & cashew nuts with mushroom* RM35 每份 per serving

虾米肉碎马来栈茄子  
*braised eggplant with dried shrimp & minced meat in belacan style* RM30 每份 per serving

艇家鱼香焖茄子  
*braised eggplant with special sauce & salted fish* RM30 每份 per serving

芹菜节瓜冬粉煲  
*stewed luffa & celery with glass noodle in claypot* RM30 每份 per serving

温泉蛋波菜  
*poached spinach with raw egg in claypot* RM25 每份 per serving

南乳家乡斋  
*braised assorted vegetable with fermented bean sauce & glass noodle* RM25 每份 per serving

番茄炒大菜心  
*stir-fried choy sum with tomatoes* RM25 每份 per serving

蒜香生炒大菜心  
*stir-fried vegetable with garlic* RM25 每份 per serving

鲮鱼豆豉炒翡翠油麦  
*stir-fried lettuce with black bean fish & garlic* RM25 每份 per serving

腐乳豆筋菜煲  
*braised gluten & cabbage with preserved bean sauce in claypot* RM25 每份 per serving

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# 麵類

Noodles

## 黑松露菌菇焗香港伊面

braised e-fu noodle with assorted mushroom & black truffle

RM45 每份 per serving

## 猪油渣福建面/米粉面

stir-fried hokkien mee/vermicelli noodle with crispy pork lard

RM35 每份 per serving

## 广府滑蛋河

braised rice noodle in cantonese style

RM35 每份 per serving

## 心思长寿面

braised longevity egg noodle with minced meat

RM30 每份 per serving

## 瓦煲手制刀切米粉

stir-fried homemade vermicelli in claypot

RM25 每份 per serving

## 豉油皇生面

signature stir-fried noodle with superior soy sauce

RM25 每份 per serving

## 黑松露帶子炒飯

fried rice with scallop & black truffle

RM50 每份 per serving

## 乾隆皇炒飯

fried rice in emperor style

RM45 每份 per serving

## 蟹肉魚翅撈飯

braised fried rice with shark fin soup & crab meat

RM38 每份 per serving

## 海鮮焗飯

braised fried rice with seafood

RM35 每份 per serving

## 姜蛋寶寶炒香口飯

fried rice in ginger style

RM25 每份 per serving

## 天下第一炒飯

fried rice in moon palace style

RM25 每份 per serving

## 招牌龍蝦撈飯(需預訂)

chef specialty lobster fried rice in moon palace style  
(reservation required)

时价 seasonal price

# 飯類

Rice

瓦煲手制刀切米粉  
stir-fried homemade vermicelli in claypot

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招牌龍蝦撈飯  
chef specialty lobster fried rice in moon palace style

价格还未包括10%服务费和6%销售与服务税。如有更改取消恕不另行通知。图片只供参考。  
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# 湯類

Soup

## 胡椒猪肚汤

double-boiled pork stomach soup with pepper

RM118 每窝 per pot

## 蟲草花螺头炖乌鸡汤

double-boiled silkie chicken soup with cordyceps & conch

RM108 每窝 per pot

## 佛跳墙(需预订)

double-boiled buddha's temptation

时价 seasonal price

## 石斛蟲草花炖花胶汤(需预订)

double-boiled fish maw soup with dendrobium & cordyceps (reservation required)

时价 seasonal price

## 干贝菜胆炖鸡汤(需预订)

double-boiled chicken soup with scallop & veggie (reservation required)

时价 seasonal price

## 石斛螺头炖乌鸡汤(需预订)

double-boiled silkie chicken soup with conch & dendrobium (reservation required)

时价 seasonal price

## 石斛羊肚菌炖乌鸡汤(需预订)

double-boiled silkie chicken soup with morels mushroom & dendrobium (reservation required)

时价 seasonal price

## 巴西磨菇炖鸡汤(需预订)

double-boiled chicken soup with brazilian mushroom (reservation required)

时价 seasonal price

## 茶树菇炖鸡汤(需预订)

double-boiled chicken soup with tea tree mushroom

时价 seasonal price

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# 甜品類

Dessert

## 龙眼海底椰

*chilled sea coconut with longan*

RM50 每窝 per pot

## 椰皇布丁

*emperor coconut pudding*

RM20 每粒 per pcs

## 莲蓉窝饼

*chinese pancake with lotus seed*

RM10 每片 per pcs

## 花旗参炖桃胶

*stewed american ginseng with peach gum*

RM6.50 每盅 per bowl

## 天津香滑红豆沙(需预订)

*sweetened red bean soup in tian jing style (reservation required)*

RM5 每盅 per bowl

## 香滑花生糊

*delightful peanut soup*

RM5 每盅 per bowl

## 黄金马蹄露

*pumpkin with water chestnut dew*

RM5 每盅 per bowl

## 精致寿桃仔(需预订)

*homemade longevity bun (reservation required)*

RM5 每粒 per pcs

## 香脆煎堆仔(最少6粒)

*fried sesame seed ball (min 6 pcs)*

RM3 每粒 per pcs

## 南山大寿桃(需预订)

*giant longevity bun (reservation required)*

RM55 每套 per set



# 啤酒

Beer

喜力啤酒(大)  
Heineken Beer (Large)

RM 25.80 每瓶 per bottle

虎标啤酒(大)  
Tiger Beer (Large)

RM 21.80 每瓶 per bottle

黑狗啤酒(大)  
Guinness Beer (Large)

RM 23.80 每瓶 per bottle

# 果汁

Fruit Juice

美肌降血糖  
西芹+青瓜  
celery + cucumber

RM18

抗老化  
番茄+芒果  
tomato + mango

RM18

润肺清燥  
橙+雪梨  
orange + snow pear

RM18

保健养生  
绿茶+西瓜  
green tea + watermelon

RM18

瘦身减肥  
萝卜+苹果  
carrot + apple

RM18



# 汽水

Soft Drink

可口可乐(罐)  
coca-cola (can)

RM4

一百号(罐)  
100 plus (can)

RM4

矿泉水(大)  
mineral water (large)

RM6

苏打水(罐)  
soda drink (can)

RM4



# 飲料

Beverage

普洱茶  
pu er tea

RM3 每位 per pax (大厅 hall)  
RM5 每位 per pax (房间 room)

铁观音  
tie guan yin

RM3 每位 per pax (大厅 hall)  
RM5 每位 per pax (房间 room)

茉莉香片  
jasmine tea

RM3 每位 per pax (大厅 hall)  
RM5 每位 per pax (房间 room)

菊花  
chrysanthemum tea

RM4 每位 per pax (大厅 hall)  
RM5 每位 per pax (房间 room)

菊普茶(菊花+普洱)  
chrysanthemum with pu er tea

RM4 每位 (大厅 hall)  
RM5 每位 (房间 room)

茶王  
super grade

RM5 每位 per pax (大厅 hall)  
RM6 每位 per pax (房间 room)



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蒲种花  苑酒家  
MOON PALACE (PUCHONG) RESTAURANT

浦种花苑酒家 Moon Palace (Puchong) Restaurant  
0101, Level 1, Tower 2, Puchong Financial Corporate Centre (PFCC),  
Jalan Puteri 1/2, Bandar Puteri Puchong, 47100 Selangor.  
+603-80637122

 海鲜酒家  
HUA YUAN SEAFOOD RESTAURANT

花苑海鲜酒家 Hua Yuan Seafood Restaurant  
Ground Floor, Cheras Plaza, Jalan Manis 1, Taman Segar, 56100 Cheras  
+603-91306878

 鱼市场餐厅  
FISH MARKET RESTAURANT

鱼市场餐厅 Fish Market Restaurant  
Lot 044500, Jalan Kuari, Kampung Cheras Baru, Kuala Lumpur, Malaysia.  
+603-42806253

 *Fish* 满 家乐海鲜饭店  
*Market Mont Kiara*

满家乐海鲜饭店 Fish Market Mont Kiara  
Unit G1 & G2, Mont Kiara Meridin 50480 Kuala Lumpur, Malaysia  
+603-6206 2228



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